



# Solare Ristorante ~ San Diego Restaurant Week

## 3-Course Tasting Menu

*\$40 ~ choose one item from each course*

### Antipasti

#### ***Bruschetta alla Mano***

House baked focaccia with: 1) Sicilian caponata -- and 2) dry figs, almonds, & black olive tapenade and 3) red bell pepper peperonata

#### ***Zuppa di Zucca***

Solare's famous Tuscan-style Butternut Squash soup ... infused with just a hint of white chocolate

#### ***Spinaci, Fragola e Burrata***

Delicious burrata cheese with a warm salad, savoyed spinach, strawberries, pistachio, and aceto balsamico

### Secondi

#### ***Ravioli di Ricotta e Spinaci***

Hand-crafted ravioli, filled with spinach and ricotta, Grana Padano, butter and sage sauce, and shaved Grana Padano

#### ***Classic Pappardelle Bolognese***

Solare signature bolognese ragù sauce with a house-made pappardelle pasta the ragù is a blend of beef, pork, juniper berries, bay leaves, and tomato

#### ***Linguine alle Vongole***

Artisanal linguine all chitarra with Venus clams, EVOO, garlic, parsley, Calabrian chili peppers, and Pachino cherry tomatoes

#### ***Cartoccio di Mare***

Comes as a surprising presentation: catch of the day fish, mussels, local fennel, cherry tomato in a white wine sauce

#### ***Ossobuco di Maiale*** (add \$10)

Slow braised pork ossobuco – Milanese saffron risotto – *balsamico cremini* mushrooms almond/citrus gremolada – Delicious!

### Dolce

#### ***Millefoglie alle Fragole***

A Solare special dessert: Home-made "thousand layer" puff pastry layered with chantilly cream and lightly candied farmer's market strawberries

*Ask about our Italian Wine Flight  
3 wines select wines from Tuscany  
See next page*

#### ***Craft Cocktail: "Scoundrels Darling"***

Bourbon, port, sweet vermouth, demerara, aquafaba, cinnamon (*Tommy's cocktail creation!*)

### Options for Sharing

#### ***Pere & Gorgonzola Pizza \$16***

Gorgonzola cheese, Bartlett pears, and mozzarella  
*A Solare Signature Pizza – we are very proud of our  
pizza program and mobile pizza oven*

#### ***Burrata Caprese \$16***

Heirloom tomatoes, Gioia burrata cheese, basil, extra  
virgin olive oil - the classic combination!

#### ***Steamed Mussels Italiano \$21***

Steamed mussels with a special Solare broth of  
Italian white wine, cherry tomatoes, hints of garlic  
and onion, EVOO, parsley, and crostini for dipping

#### ***Frittura di Pesce all'Italiana \$18***

Crispy Baja shrimp, calamari, seasonal vegetables  
house-made arrabbiata sauce, and bottarga salt

# Benvenuti a Solare

We welcome you to the Solare Family for San Diego Restaurant Week 2022!

It is our goal to offer to you an amazing dining experience. We are an authentic Italian restaurant with a special focus on Tuscany and Tuscan cuisine. With over 2,000 bottles of wine in our cellar and over 30 wines by the glass, I am confident you will find the right ones to compliment your dinner. And, please check out the special "dessert cocktail" that Tommy designed for the menu that celebrates the craft cocktail and mixology program we have at Solare.

Enjoy! Randy Smerik and the Solare Team

Our pasta is made fresh daily here at Solare!



Join Solare and San Diego Restaurant Week in Crossing Out Hunger with Feeding San Diego!

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## Special Italian Wine Flight ~ \$22 ~ Celebrate the Wines of Tuscany!

Three 3oz Pours - Learn about this Italian region with these classic selections from Tuscany:

Montenidoli "Fiore" Vernaccia di San Gimignano DOCG 2020

Abbadia Ardenga "Capo Borgo" Toscana 2019 100% Sangiovese

Biondi Santi "Sassoalloro" Toscana Super Tuscan 2018

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Authentic Italian Cuisine  
Local organic hormone free  
Gluten-free  
Extensive Wine Selection  
Spirits and Cocktail Program  
Craft Beers  
Wine Dinners  
Wine Room and Chef's Table  
Patio Dining  
Dog friendly  
Host your Event here!

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vegetarian and gluten-free options available upon request ~ please notify your server if you have any food allergies ~ consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness ~ to ensure that any food allergies managed correctly, the Solare team works to prepare dishes with the right ingredients, and each customer or guardian must also check with the server at the time the dish is served to ensure any ingredients that need to be avoided are not on the plate

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